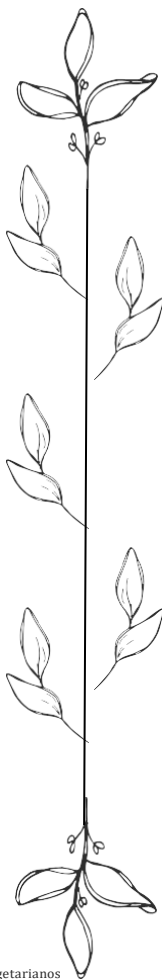


# ME OPEN BRASSERIE NU


## ENTRADA | STARTER



CREME COGUMELOS SHITAKE,  
QUENELLE DE MOUSSE MASCARPONE TRUFADO  
*SHITAKE MUSHROOM CREAM SOUP, TRUFFLE MASCARPONE QUENELLE*  
€ 9 

CANELONE DE SAPATEIRA, EMULSÃO ABACATE, TOMATE,  
LIMA E COENTROS  
*CRAB MEAT CANNELONI, AVOCATO EMULSION, TOMATO, CORIANDER  
AND LIME*  
€ 21

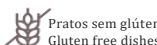
TATAKI DE NOVILHO, CROSTA DE SÉSAMO, MOLHO  
CHIMICHURRI  
*VEAL TATAKI, SESAME CRUST, CHIMICHURRI SAUCE*  
€ 18  

PATO EM MASSA FILO, CEBOLA CARAMELIZADA, GEL DE  
LARANJA E REDUÇÃO VINHO DO PORTO  
*FILO PASTRY DUCK, CARAMELIZED ONION, ORANGE AND  
PORTO REDUCTION*  
€ 14 

CARPACCIO DE POLVO, PIMENTOS ASSADOS, VINAGRETE DE  
COENTROS  
*OCTOPUS CARPACCIO, ROASTED INDIAN PEPPER, CORIANDER  
VINAIGRETTE*  
€ 16  

RATATOUILLE EM MOLHO POMODORO E MANJERICÃO  
*RATATOUILLE WITH BASIL AND POMODORO SAUCE*  
€ 13   

SALADA QUINOA, LEGUMES SALTEADOS E CITRINOS,  
VINAGRETE DE POEJO  
*QUINOA SALAD, CITRUS SAUTEED VEGETABLES, PENNYROYAL  
VINAIGRETTE*  
€ 11   



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes

IVA incluído à taxa legal | VAT included at current rate

# ME OPEN BRASSERIE NU

PEIXE | FISH



LOMBO DE BACALHAU CONFITADO, COUVE  
LOMBARDA RECHEADA, CRUMBLE DE BROA MILHO E  
ESPUMA DE COENTROS

*CONFIT CODFISH LOIN, STUFFED CABBAGE, CORN BREAD  
CRUMBLE AND CORIANDER FOAM*

€ 22

ARROZ DE TAMBORIL E GAMBAS, TOMATE E  
COENTROS

*SHRIMP AND MONKFISH RICE, TOMATO AND CORIANDER*

€ 35

PARA 2 PESSOAS / *FOR 2 PEOPLE*

ATUM GRELHADO, BATATA NOVA EM ESPECIARIAS,  
LEGUMES DA ÉPOCA

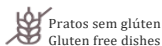
*GRILLED TUNA, SPICES POTATO, SEASONAL VEGETABLES*

€ 27

SALMÃO CORADO, ESPARGOS BRANCOS E MOLHO  
BÉARNAISE

*BRAISED SALMON, WHITE ASPARAGUS AND BÉARNAISE SAUCE*

€ 23



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes

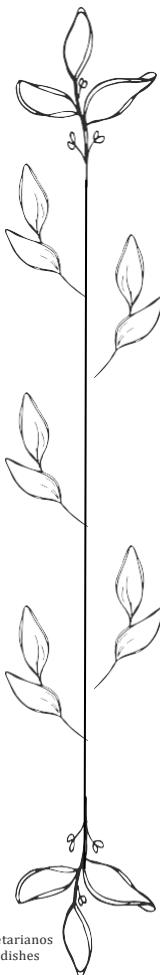


Pratos vegetarianos  
Vegetarian dishes

IVA incluído à taxa legal | VAT included at current rate

# ME OPEN BRASSERIE NU

## CARNE | MEAT



PORCO PRETO IBÉRICO, CREMOSO DE VITELLOTTE,  
CHALOTA EM TOMILHO

*BLACK IBERIAN PORK, VITELLOTTE AND CONFIT SHALLOT WITH  
THYME*

€ 24 ~~€~~

LOMBO DE NOVILHO, LEGUMES AO VAPOR,  
BATATA ROOSTI EM ESPECIARIAS

*VEAL LOIN, SEASONAL VEGETABLES, SPICE ROOSTI POTATO*

€ 28 ~~€~~

MAGRET PATO, PURÉ DE CENOURA, REDUÇÃO DE  
LARANJA E ROSMANINHO

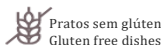
*DUCK MAGRET, CARROT PUREE, ORANGE AND LAVENDER  
REDUCTION*

€ 23 ~~€~~

PEITO FRANGO TANDOORI SOBRE CAMA DE  
COGUMELOS, GRATIN DE BATATA

*TANDORI CHICKEN BREAST, MUSHROOMS AND GRATIN POTATO*

€ 21 ~~€~~



Pratos sem glúten  
Gluten free dishes



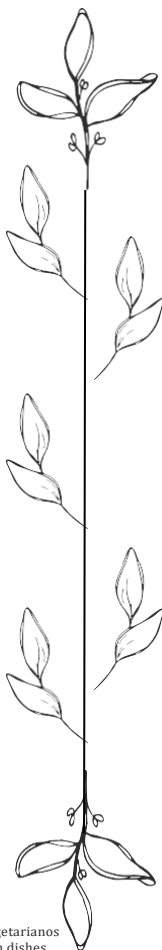
Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes

# ME OPEN BRASSERIE NU

VEGETARIANO | VEGGIE



ABÓBORA HOKKAIDO DA BEIRA ALTA RECHEADA  
COM LEGUMES, LEITE DE COCO E TRIGO  
MOURISCO

*"BEIRA ALTA" HOKKAIDO PUMPKIN WITH VEGETABLES, COCONUT  
MILK AND BUCKWHEAT*

€ 17  



"TAGLIERINI" DE LEGUMES, OVO ESCALFADO,  
PESTO E PICKLES CASEIROS

*"TAGLIERINI" VEGETABLES, POACHED EGG, PESTO AND  
HOMEMMADE PICKLES*

€ 16  

BURRATA, TOMATE CONFITADO, MANJERICÃO E  
FOLHAS VERDES

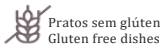
*BURRATA, CONFIT TOMATO, BASIL, GREEN SALAD*

€ 17  

ARANCINO RECHEADO COM MOZZARELLA DE  
BÚFALA, SALADA

*STUFFED ARANCINO WITH BUFALA MOZZARELLA, SEASONAL  
SALAD*

€ 15 



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes

# ME OPEN BRASSERIE NU

## PASTA & RISOTTO



RISOTTO VIALONE NANO DE CAMARÃO E LIMA

*SHRIMP AND LIME VIALONE NANO RISOTTO*

€ 17  



PENNE, MOLHO DE TOMATE E ERVAS FINAS

*PENNE, TOMATO SAUCE WITH FINE HERBS*

€ 16  

RISOTTO CARNAROLI DE COGUMELOS SHITAKE

*SHITAKE MUSHROOMS CARNAROLI RISOTTO*

€ 17  

TAGLIATELLE ESPARGOS VERDES E LIMA

*GREEN ASPARAGUS AND LIME TAGLIATELLE*

€ 16 



Pratos sem glúten  
Gluten free dishes



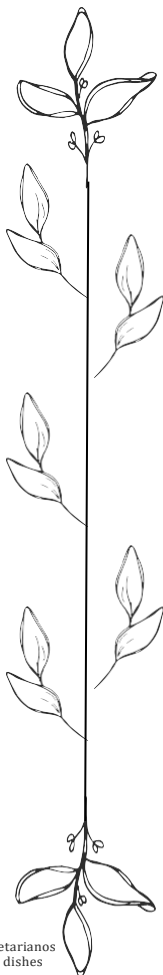
Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes

# ME OPEN BRASSERIE NU

## SOBREMESA | DESSERT



SOPA DE MORANGO, FINANCIER DE CEREJAS,  
SORBET DE POEJO  
*STRAWBERRY SOUP, CHERRY FINANCIER, PENNYROYAL SORBET*  
€ 8

BOLO CHOCOLATE E LARANJA, CREMOSO  
CHOCOLATE JIVARA, SORBET MENTA  
*ORANGE AND CHOCOLATE CAKE, JIVARA SOFT CREAM, MINT  
SORBET*  
€ 7

PUDIM FLAN CITRONELLA, SABLÉ BRETON,  
DAMASCO, SORBET TANGERINA  
*FLAN CITRONELA PUDDING, SABLÉ BRETON, DAMASCUS AND  
MANDARIM SORBET*  
€ 7

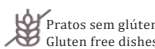
DEGUSTAÇÃO CONVENTUAL  
PUDIM ABADE PRISCOS, TOUCINHO-DO-CÉU,  
TORTA DE LARANJA, SORBET LIMÃO  
*CONVENTUAL TASTING*  
*"ABADE PRISCOS" PUDDING, "TOUCINHO-DO-CÉU", ORANGE  
TART AND LEMON SORBET*  
€ 9

TARTE LIMÃO MERENGADA, ZESTE CITRINO,  
SORBET MORANGO  
*LEMON MERENGUE PIE, CITRUS, STRAWBERRY SORBET*  
€ 8

DEGUSTAÇÃO DE GELADOS  
*ICE CREAM TASTING*  
€ 6

FRUTA LAMINADA DA ÉPOCA  
*SLICED SEASONAL FRUIT*  
€ 7

TÁBUA DE QUEIJOS NACIONAIS  
*BOARD OF NATIONAL*  
€ 16



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes